

ABSTRACT of CITATION 5**Process for making a fried snack product**

Publication number: JP11502726T

Publication date: 1999-03-09

Inventor:

Applicant:

Classification:

- International: A23G3/50; A23L1/164; A23L1/217; A23G3/34;
A23L1/164; A23L1/214; (IPC1-7): A23L1/164;
A23G3/00

- European: A23L1/164E; A23L1/217B

Application number: JP19970528027T 19970106

Priority number(s): WO1997US00080 19970106; US19960586047
19960116

Also published as:

WO9725880 (A1)
EP0874558 (A1)
US6022574 (A1)
EP0874556 (A0)
BR9708990 (A)

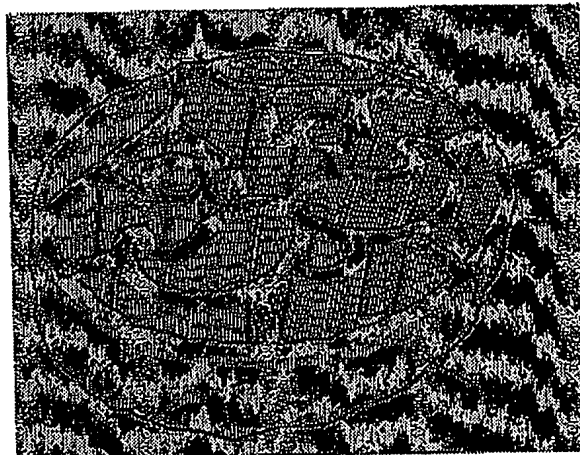
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Abstract not available for JP11502726T

Abstract of corresponding document: US6022574

A process for making a shaped snack product having a light, crispy, crunchy texture. The process comprises the steps of extruding a dough mixture comprising a source of starch based flour, pregelled modified starch and emulsifier blend selected from the group consisting of diacetyl tartaric acid monoglyceride, mono- and diglyceride, polyglycerol esters and mixtures thereof, water, shortening or oil, and leavening, and then frying the snack piece.



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